Operating and installation instructions

GB

Ovens

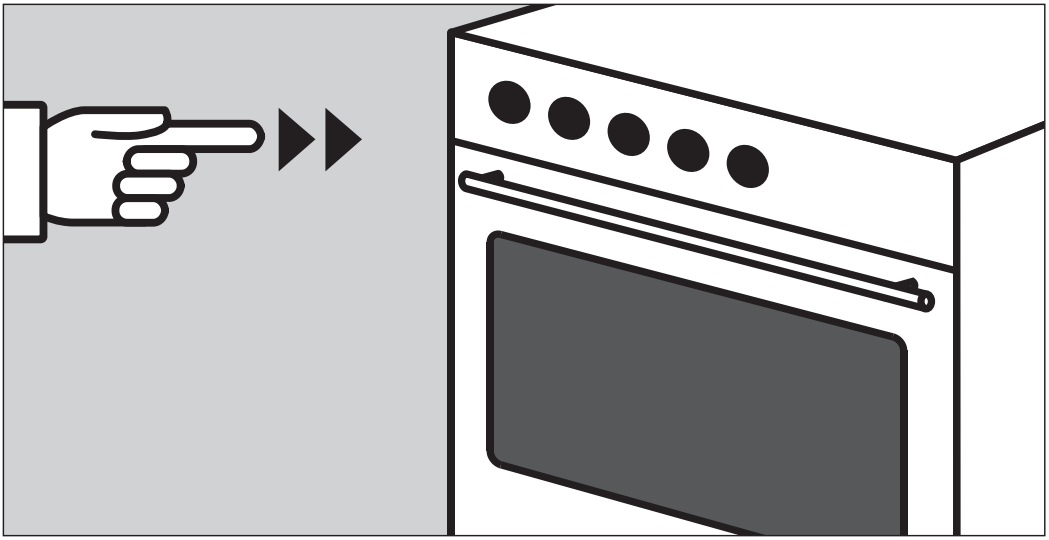
B 5.64-2 UT / B 8664-2 UT

Combination ovens

BML 5.64-2 UT / BML 8664-2 UT

BDGL 5.64-2 UT / BDGL 8664-2 UT

BDGL 5.64-3 UT / BDGL 8664-3 UT



imperial

simply unique

The second digit of the model number represented here by the point (.) refers to the colour of the appliance.

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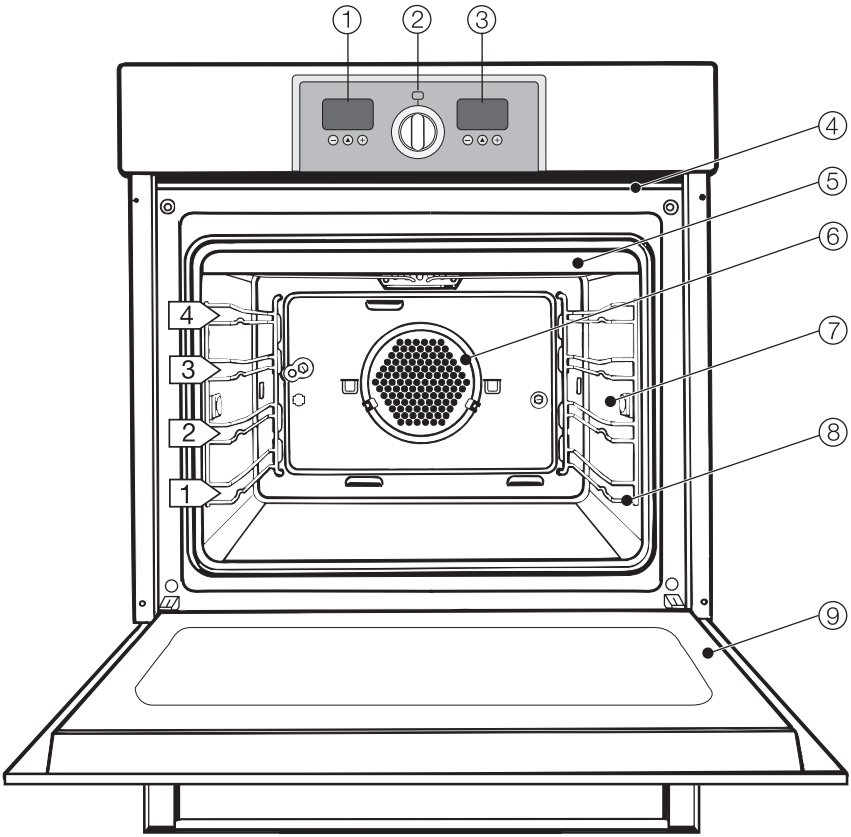
B 5.64-2 UT, B 8664-2 UT



Control panel *

1. Oven display and Temperature selector with + and – buttons
2. Function selector
3. Clock / timer display and Clock / timer selector with + and – buttons for setting the time and programming cooking times

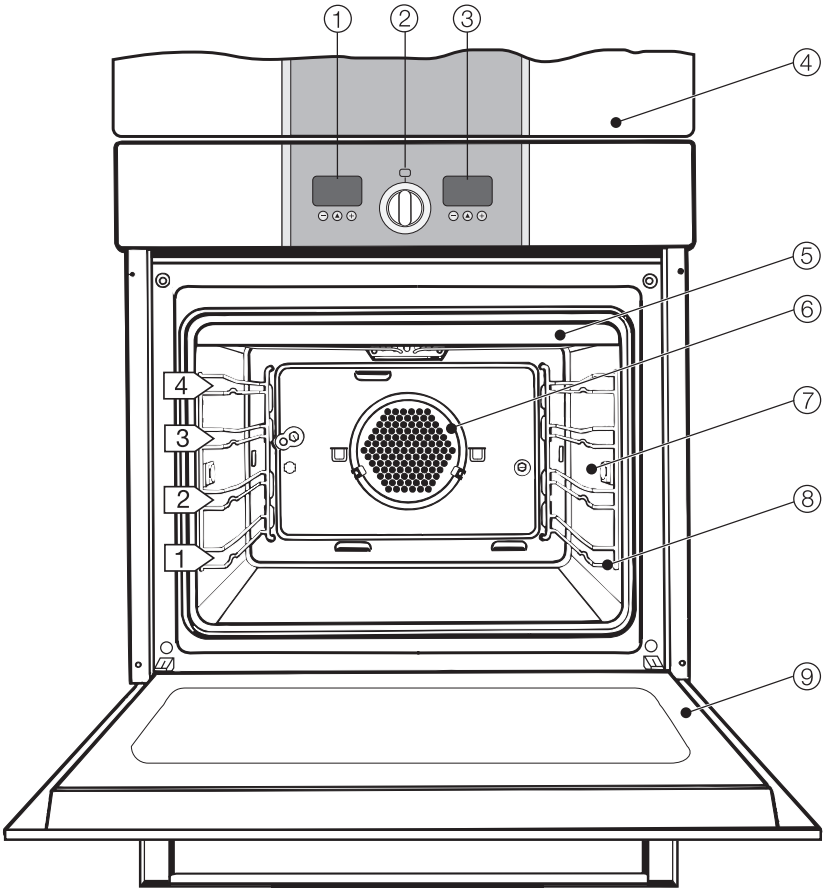
*style will depend on model

Oven interior

4. Lever for switching the catalyser on
5. Top heat / grill element with roof liner
6. Air inlet for fan
7. Connection socket for the roast probe
8. Runners for shelf levels 1, 2, 3, 4
9. Appliance door *

Description of the appliance

BML, BDGL



Control panel *

① Oven display and
Temperature selector with + and – buttons
② Function selector
③ Clock / timer display and
Clock / timer selector with + and – buttons for setting the time and programming cooking times

Oven interior

④ Lift door for combination appliance
⑤ Top heat / grill element with roof liner
⑥ Air inlet for fan
⑦ Connection socket for the roast probe
⑧ Runners for shelf levels 1, 2, 3, 4
⑨ Appliance door *

*style will depend on model

Features

Electronic controls

In addition to operating the various cooking programmes to bake, roast and grill the electronic controls also offer the following features:

- Clock display
- Minute minder
- Timer to automatically switch cooking programmes on and off with automatic use made of residual heat
- Safety lock, to prevent the appliance being used unintentionally
- Safety cut-out

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

- Oven interior
- Runners
- Baking tray
- Grill pan
- Wire rack

PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel if cleaned regularly.
See "Cleaning and care" for more information.

Catalytic liners

The back panel, roof liner and side liners (if fitted) are coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven.

This makes it easier to clean inaccessible areas of the oven.
See "Cleaning and care" for more information.

Cooling system

As soon as the oven is switched on a cooling fan is automatically engaged. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.
The controls and door handle will get slightly warm. They are quite safe to touch.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.
When the temperature in the oven has fallen sufficiently the cooling fan will switch off automatically.

Door contact switch

There is a door contact switch in the right hand door hinge.
If the door is opened during operation, the door contact switch causes the oven heating, and the fan if a "Fan" setting is being used, to be switched off.

This helps reduce the amount of heat lost from the oven cavity, e.g. when checking food.

Catalyser

The catalyser is fitted into the oven's ventilation system.

It filters fat from the escaping vapours and thus reduces cooking smells.

Energy efficiency rating according to EN 50304

B 5.64-2 UT, B 8664-2 UT

These appliances are rated energy efficiency class **B** in accordance with EN 50304. Tests were carried out using the "Fan" oven function with the catalyser switched off.

BML 5.64-2 UT, BML 8664-2 UT
BDGL 5.64-2 UT, BDGL 8664-2 UT
BDGL 5.64-3 UT, BDGL 8664-3 UT

These appliances are rated energy efficiency class **B** in accordance with EN 50304. Tests were carried out using the "Fan" oven function.

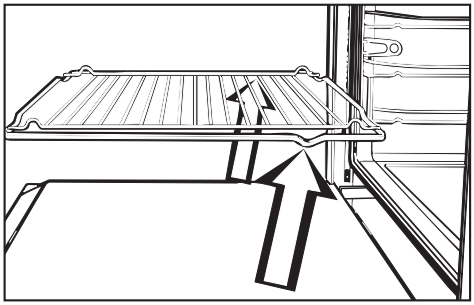
Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Dept. or your Dealer. See "Extra Accessories" further on in this booklet for more details.

Baking tray, grill pan and wire rack

The baking tray, grill pan and wire rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

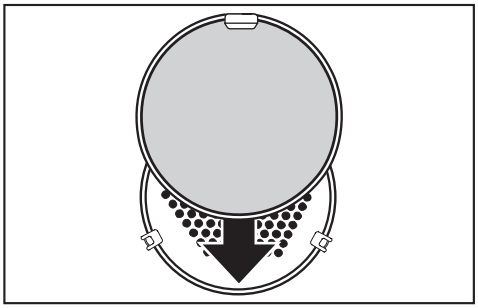


When pushing the tray, pan and wire rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).

They can then only be taken out of the oven by raising them upwards and pulling them out.

Roasting filter

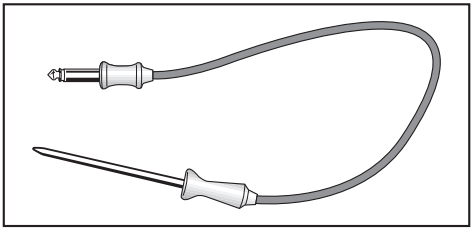
The roasting filter must be fitted in front of the fan when cooking anything fatty or where food is likely to splatter, e.g. when open roasting or grilling meat.



The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the catalytic back panel cleaner.

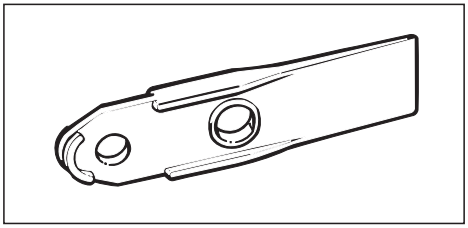
Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

Roast probe



The roast probe enables the roasting process to be monitored simply and reliably. See "Roasting with the Roast probe" for details.

Slide opener



Use the slide opener for lifting off the light cover if you need to replace the lamp with a new one.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

This appliance complies with all relevant legal safety requirements. Before installation and before using for the first time, read the operating instructions carefully.
They contain important notes on installation, safety, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these operating instructions in a safe place and pass them on to any future user.

Correct usage

This appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm. If allowing older children to use the appliance without supervision please ensure that they are aware of how the oven works and understand the dangers of improper use.

Technical safety

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons to ensure safety.
Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

Before connecting the appliance to the mains supply make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid risk of damage to the appliance.
Consult a qualified electrician if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is most important that this basic safety requirement is present and where there is any doubt the electrical system in the house is checked by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

The appliance must be built in before operation to ensure that no electrical components are accessible.

Never open the casing of the appliance.
Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

The appliance is only completely isolated from the electricity supply when:

– the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable)
– it is switched off at the isolator or at the wall socket and the plug removed.
  Do not pull on the cable, only on the plug.

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Using the oven

Caution, Danger of burning.
High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults.
External parts of the oven such as the door glass, handle vent and control panel can become quite hot.

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it.

When working with "Conventional" heating or when grilling, the element in the roof of the oven and the guard plate become very hot, and there is a danger of being burnt.

When cleaning the roof of the oven wait until the grill element has cooled down before lowering it. Danger of burning.

Do not use force to lower the element as this can cause it to break.

Only use the roast probe supplied with this oven.
If a replacement is required please purchase one through your local dealer or from the Spare Parts Dept.

Make sure you have taken the roast probe out of the oven before using the Economy grill or the Infra-red full grill .
The high temperatures used by these functions could cause plastic components on the roast probe to melt.

Do not use plastic containers. These melt at high temperatures and could damage the appliance.

Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. The oven door can support a maximum load of 15 kg.

Make sure that nothing gets trapped between the door and the oven.

Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

If you wish to complete a cooking process using the residual heat, do not switch the appliance off.
Leave the function selector on the oven function you have been using and turn the temperature down to the lowest level.

Do not switch the appliance off until the food has been removed. Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensation can:

– damage the housing unit / worktop.

– lead to moisture damage in the oven.

It could also result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is switched on.

Bake any larger deep-frozen products such as pizzas on baking paper directly on the wire rack or in the pizza pan (see "Extra accessories") . Placing them on a baking tray or in the grill pan can cause the metal to distort. This distortion would then increase with each subsequent use.
Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

Never line the floor of the oven with aluminium foil when using Conventional heat or Intensive baking. Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven. Otherwise the bottom heat will be blocked causing permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably.
They can also cause damage to the appliance (e.g. by blocking the heat).

Special note for the BML 5.64-2 UT and BML 8664-2 UT:
When opening and closing the lift-up door make sure you hold it by the handle only. Failure to do so could result in injury.

Do not close the lift-up door when using the microwave function.

General notes

Never leave the appliance unattended when cooking with oil or fats as these are a fire hazard if overheated.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through (at temperatures over 70 °C for at least 10 minutes). If in doubt select a longer cooking or re-heating time.
It is essential to ensure that food has been evenly and sufficiently heated and to check that it is thoroughly cooked. This can be achieved by stirring and/or turning the food during cooking.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation. Danger of electric shock.

Never use a steam-cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

If using alcohol in your recipes high tempertures can cause the alcohol to vaporise and user adverse circumstances cause the alcohol to ignite on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old appliance

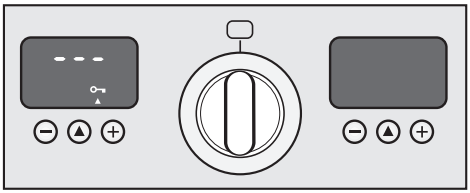
Before disposing of your old appliance first make it unusable. Switch off and disconnect it from the power supply, cut off the cable directly behind the appliance and render any plug useless. If connected to an isolator switch disconnection should be carried out by an electrician to avoid the risk of accidents.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Safety lock

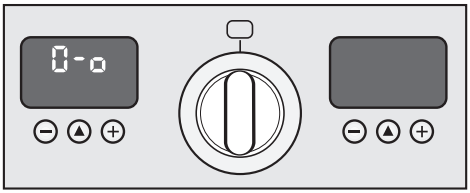
The safety lock prevents the oven being switched on unintentionally, by children for example.

To activate the safety lock



- Press the temperature selector button repeatedly until the ▲ triangle is visible underneath the ⊶ symbol in the oven display.

Three horizontal bars will appear in the display.



- Press the "+" button next to the temperature selector button.

A key symbol *0-o* will appear briefly in the oven display.

If the function selector is turned to another position or if a button on the control panel is pressed the key symbol *0-o* will appear again as a reminder that the safety lock is active.

The safety lock remains active even after a power cut.

To de-activate the safety lock

- Turn the function selector to "0".
- Use the temperature selector button to call up the ⊶ symbol.

A key symbol *0-o* will appear in the oven display.

- Press the "–" button next to the temperature selector button.

Three horizontal bars will appear in the display.

The safety lock is now de-activated and the oven can be used as normal again.

Safety cut-out

This is a safety feature to protect the oven if it has been operating for an exceedingly long period.
The length of time depends on the oven function selected. Once this time has elapsed, the oven will switch itself off automatically.

The fault code "*F55*" will appear in the display.

The oven can be used again immediately by simply turning the function selector to "0" and entering the process again.

Before using for the first time

In certain circumstances the safety lock may have been activated before the appliance left the factory. You will know this is the case if the key symbol *0-o* appears in the display when you turn the function selector or press a button on the control panel.
You will have to de-activate the safety lock before you can use the oven. See "To de-activate the safety lock" in the previous section.

After installation and before using the oven for the first time the **clock has to be set**.

If the function selector has been turned or if a button on the control panel was pressed beforehand the appliance will automatically assume a time of 12:00.

To save energy the clock / timer display will go dark a few seconds after setting the time.
The time will continue to run in the background.
The time can also be set to show constantly in the display. See "To show the time display all the time".

After setting the clock **clean the appliance and heat it up once with nothing in it**. New appliances have a slight smell on first use and this procedure will dissipate the smells before you use the oven to cook any food.

Before heating up a B 5.64-2 UT or a B 8664-2 UT for the first time you will need to switch the catalyser on.

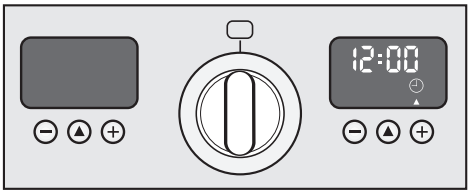
Setting the time of day for the first time

The time can only be entered when the function selector is at "0".

The display will show

– the clock symbol ◴ lit up,

– *12:00* and the ▲ triangle flashing underneath the ◴ symbol.



- Press the clock / timer button repeatedly until the ▲ triangle is visible underneath the ◴ symbol in the clock / timer display.
- Use the + or – button next to the clock/timer button to enter the time of day whilst the ▲ triangle is flashing. The clock has a 24 hour display.

When the time has been entered, the display goes dark and the clock advances minute by minute in the background.

The time will appear again in the display as soon as you move the function selector.

Changing the time of day

- Turn the function selector to "0".

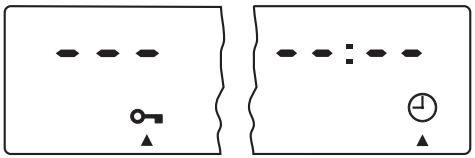
- Press the clock / timer button repeatedly until the ▲ triangle is visible underneath the ◴ symbol in the clock / timer display.
- Use the + or – button to enter the required time whilst the ▲ triangle is flashing.

The ◴ symbol will go out after a couple of seconds and the time set stored in memory.

If the display is set to show all the time, the time of day will then show in the display.

To show the time display all the time

- Turn the function selector to "0".



- Press the temperature and clock / timer selector buttons at the same time until three horizontal bars are visible in the oven display and four horizontal bars are visible in the clock / timer display.
- Press the clock / timer + button whilst the triangles are flashing in both displays.

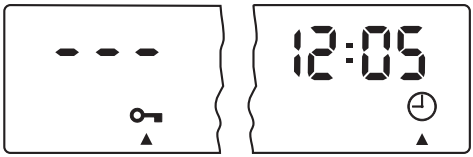
Clock / timer display night setting

Between the hours of 22:00 and 6:00 the brightness of the clock / timer display is dimmed automatically to give a slight energy saving.
The display will appear dimmer during this period if the time of day is set to be on all the time.

Turning the function selector or pressing a button on the control panel during this period will bring the timer display back on in full brightness.

To switch off the time of day display

- Turn the function selector to "0".



- Press the temperature and clock / timer selector buttons at the same time until three horizontal bars are visible in the oven display.
- Then press the clock / timer – button whilst the triangles are flashing in both displays.

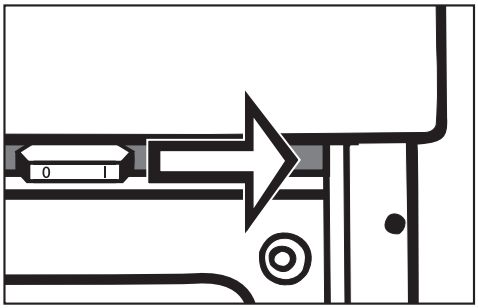
Four horizontal bars will then appear in the clock / timer display.

When the time has been entered, the display goes dark and the clock advances minute by minute in the background.

Switching on the catalyser

Your appliance has a catalyser built-in to the ventilation system.
When switched on, the catalyser removes fat particles from the air circulating in the oven and also reduces cooking smells.

The B 5.64-2 UT and B 8664-2 UT ovens are supplied from the factory with the catalyser switched off.



To switch the catalyser on, please push the lever located underneath the control panel to the right to position "I".

Cleaning and heating up for the first time

Before use please remove
– any stickers from the floor of the oven, baking trays, grill pan etc.
– any cork spacers at the sides above the oven cavity.

■ Wipe out the **oven interior** using warm water and a little washing up liquid. Polish dry with a soft cloth.

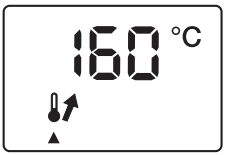
Do not close the oven door until the oven interior is dry.

■ Rinse the **accessories**.

New appliances have a slight smell on first use. It is dispelled more quickly by using a high temperature and running the oven for at least 1 hour with nothing in it. To do this:

■ Turn the function selector to the Fan heat position.

The suggested temperature of 160° C appears in the display.



■ Whilst the triangle ▲ is flashing underneath the symbol, use the + button to set the temperature to its highest setting (250 °C).

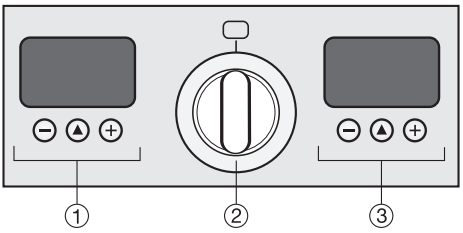
Once this setting has been accepted

– the oven heating will switch on,

– and the actual temperature in the oven will show in the display.

The timer can also be used to set the finish time (see "Switching off automatically").

Please ensure the room is well ventilated during this operation.



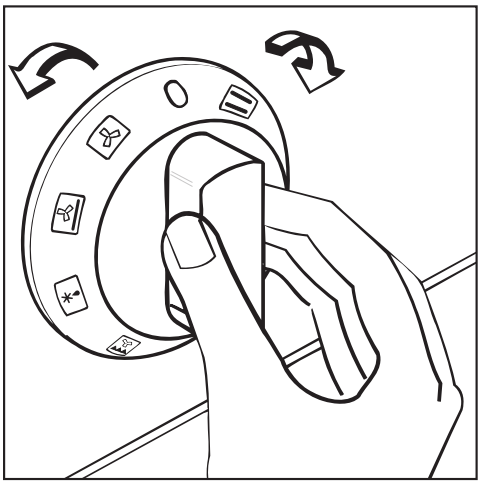
The following are used to operate the oven:

① Oven display
and Temperature selector ▲ with + and – buttons

② Function selector

③ Clock / timer display
and Clock / timer selector ▲ with + and – buttons

Function selector



The function selector is used to select the required cooking function, e. g. Fan heat.

The function selector can be turned clockwise or anti-clockwise.

Push button controls and displays

Temperature selector

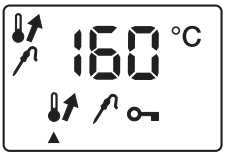
This button is used to select and where applicable change oven settings.

Safety lock

Temperature

Core temperature

Oven display



The oven display will vary depending on which symbol the triangle is underneath
- the oven temperature together with the temperature symbol or the rapid heat-up symbol
- the key symbol, if the safety lock has been activated
- the symbol if the roast probe is being used
- EC for residual heat being used

Clock / timer button

This button is used to select and where applicable change clock/timer settings.

Time of day

Minute minder

Start time

Duration

End of cooking time

Clock / timer display

The clock/timer display will vary depending on which symbol the triangle is underneath

– the time of day ◴,

– the minute minder time set 🔔,

– the start time ↦,

– the duration ↦|,

– the end time →|

The triangle ▲ in the oven and clock/timer displays

Each time the temperature or clock/timer selector button is pressed the **symbols representing the settings** which you can change are displayed one after the other in the **bottom line** of the display.

Press the relevant button repeatedly until the triangle ▲ is under the symbol of the function required.

If the display shows **triangle ▲** under a symbol

– **flashing**, alterations can be made to the settings of the function selected.

– **lit up**, the function will be displayed, but changes cannot be made to it.

Whilst triangle ▲ is flashing, use the – or + buttons immediately to make any changes:

– **Pressing +** increases the value shown or engages the function.

– **Pressing –** reduces the value shown or switches the function off.

The triangle ▲ will flash for approx. 5 seconds.
Settings can only be changed with the – or + buttons while it is flashing. If this period has elapsed you will have to call up the required symbol again.

Each press of the – or + button alters:

– the oven temperature in 5 ° increments,

– the core temperature in 1 ° increments, if the roast probe is being used,

– time by the minute.

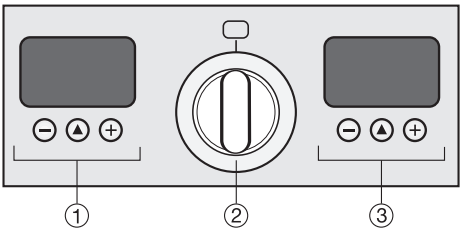
Holding the button pressed in speeds up the changes in the display.

Overview of settings and symbols

Depending on the position of the function selector different options can be set or changed by calling up one of the symbols.

This chart gives an overview of these settings.

Symbol	Function selector setting	
	Position "0"	Oven function
The clock / timer display will show		
	Changing the time of day	–
	Setting the minute minder	Setting the minute minder
	–	Enter start time
	–	Enter duration
	–	Enter end time
The oven display will show:		
	Activate or de-activate the safety lock	Activate or de-activate the safety lock
	–	Change the oven temperature
	–	Switch Rapid heat up off (only with Fan heat, Conventional heat)
	–	Change the core temperature, if the roast probe is used



① Oven display
and Temperature selector ▲ with + and – buttons

② Function selector

③ Clock / timer display
and Clock / timer selector ▲ with + and – buttons

To change a setting on the oven, proceed as follows:

- Turn the **function selector** to the required position.
- Press the **temperature or clock/timer** selector button in until the triangle ▲ is visible underneath the required **symbol in the display**.
- Whilst **the triangle is flashing**, use the **– or +** buttons immediately to make any changes.

The triangle will flash for appox. 5 seconds. If this input period has elapsed you will have to call up the required symbol again using the temperature or clock / timer selector button.

This principle applies whenever you change a setting.

See "Using the oven" and "Programming cooking times" for detailed examples.

Fan heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling approx. 20° C lower temperatures to be used than with Conventional heat or other fan systems.

The oven should only be pre-heated if the food takes less than 20 minutes to cook.

When using the fan heating system you can bake and roast on different levels at the same time.

Conventional heat

With the conventional method of heating, radiant heat is directed onto the food from above and below. It is particularly suitable for baking rich fruit cakes, pastries and breads where fairly long cooking times are required. It is necessary to pre-heat the oven when using this method. The wire rack should always be used to allow the heat to circulate. Only one level should be used.

Intensive baking

This method combines "Fan heat" with heat from the lower heating element, and is particularly useful for dishes that require a moist topping and crisp base such as pizza and quiche lorraine. It eliminates the need to blind bake. It is not suitable for roasting or shallow baking. The first shelf position should always be used with this function.

Defrost

Defrost can be operated without heat, or at a temperature of up to 50 °C. When the defrost system is used without heat, air is circulated by the fan at room temperature.

Economy grill

The inner part of the upper heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use. Use this setting for small quantities and for browning food in small dishes.
The grill is thermostatically controlled and at times during grilling will not glow red. This is normal.
Pre-heat the grill for at least 5 minutes and grill with the door shut.

Infra-red full grill

The entire upper heating element acts as the grill.
This method is particularly good for grilling large quantities of thin cuts using the grill pan to its full extent and for browning food in larger dishes.
The grill is thermostatically controlled and at times during grilling will not glow red. This is normal.
Pre-heat the grill for at least 5 minutes and grill with the door shut.

Roastamatic

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven instantly sealing the meat. This function is ideal for grilling thicker items such as chops, kebabs and for roasting. This setting is also used for roasting with the roast probe.
A lower temperature than for conventional grilling can be selected.
The grill is thermostatically controlled and at times during grilling will not glow red. This is normal.
Pre-heat the grill for at least 5 minutes and grill with the door shut.

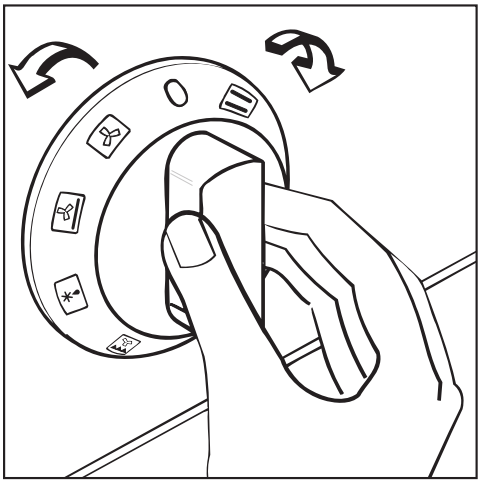
Top heat

For browning dishes, finishing dishes with a cheese topping.

A programme must first be selected using the function selector and then, if necessary, the temperature changed.

The programmes on this oven have pre-set recommended temperatures to simplify operation.

Selecting an oven function



■ Turn the function selector clockwise or anti-clockwise to the required oven function.

The symbol of the function selected will light up in the display.

The following settings are available on this oven:

– Fan heat

– Intensive baking

– Conventional

– Top heat

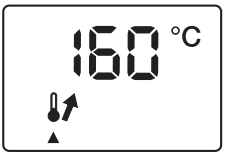
– Economy grill

– Infra-red full grill

– Roastamatic

– Defrost

Selecting a temperature



As soon as an oven function is selected the **recommended temperature** and the or symbol will appear in the oven display.

If the , symbol shows in the display Rapid-heat up is active.

If you are happy with the recommended pre-set temperature, the display will change a few seconds later to show this as the **target temperature** .
The triangle ▲ will go out and the oven will start heating up.

The display will then change to show the **actual temperature** in the oven, and depending on which programme is being used the symbol or will also show.

The increase in temperature can be followed in the display until the target temperature is reached.

If the door is opened or the target temperature reduced during cooking, the actual temperature will also go down in the display.

The following temperatures are set at the factory:

Fan . . . . . 160 °C
Intensive baking . . . . . 160 °C
Defrost . . . . . no temp. specified
Roastamatic . . . . . 165 °C
Economy grill . . . . . 275 °C
Infra-red full grill . . . . . 275 °C
Top heat . . . . . 190 °C
Conventional . . . . . 190 °C

Altering the temperature

If the temperature recommended by the system is not suitable, it can be altered according to oven function within the following range:

Fan . . . . . 30 – 250 °C
Intensive baking . . . . . 50 – 250 °C
Defrost . . . . . 30 – 50 °C
Roastamatic . . . . . 100 – 260 °C
Economy grill . . . . . 240 – 300 °C
Infra-red full grill . . . . . 240 – 300 °C
Top heat . . . . . 30 – 250 °C
Conventional . . . . . 30 – 280 °C

To do this:

- Using the + button enter the required temperature.

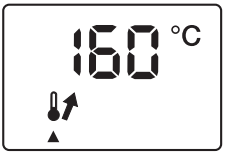
If you have already entered times for an automatic programme, you will first have to call up the or symbol on the display before you can alter the temperature.

Using the oven

Below is an example of setting a simple programme.

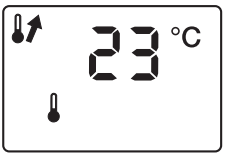
To bake a cake using Fan heat at 150 °C.

- Place the cake in the oven and close the door.
- Turn the function selector to the Fan heat position.



The pre-set temperature for that function of 160 °C will appear in the oven display.

- Use the – button to reduce the temperature to 150 °C whilst the ▲ triangle is flashing under the" " symbol.



Once this setting has been accepted

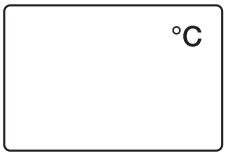
– the actual temperature in the oven will be displayed,

– the oven heating will switch on,

– together with the cooling fan.

- Take the cake out of the oven when it is ready and turn the function selector back to the "0" position.

The **cooling fan** will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.



"°C" will continue to show in the display to warn you that the oven is still hot.

When the temperature in the oven has fallen sufficiently the cooling fan will switch off automatically and the display will go out.
The oven will cool down faster if the door left partially or fully open.

To lock a cooking programme

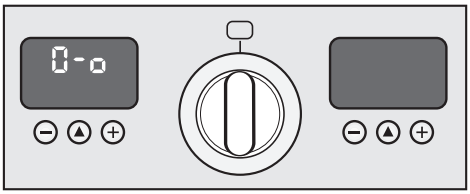
After programming all the settings for a cooking programme you can lock it to prevent your settings being changed.

To do this:

- Press the temperature selector button repeatedly until the ▲ triangle is visible underneath the ⚷ symbol in the display.

Three horizontal bars will appear in the display.

- Press the "+" button next to the temperature selector button.



A key symbol 0-o will appear briefly in the oven display.

If a button on the control panel is pressed the key symbol 0-o will appear again as a reminder that the safety lock is active.

If the programme selector is turned to a different programme there will also be a continuous shrill beep.

The **cooking programme will stop**, if

– the function selector is not turned back to the original setting within 10 seconds.

– the function selector is turned to "0".

In order to start a cooking programme again you will have to switch the safety lock off.

The safety lock remains active even after a power cut.

To unlock a cooking programme

- Turn the function selector to "0".
- Use the temperature selector button to call up the ⚷ symbol.

A key symbol 0-o will appear in the oven display.

- Press the "–" button next to the temperature selector button.

Three horizontal bars will appear in the display.

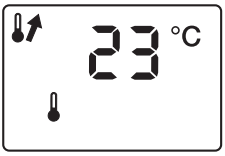
The safety lock has now been de-activated and you can change settings.

Rapid heat-up

– With Fan heat the top heating element will also come on, and

– With Conventional heat the fan element will also come on

during the heating up phase to enable the oven to reach the required temperature as quickly as possible.



The **symbol** in top line of the display indicates that **Rapid heat-up** is switched on.

The symbol will appear in the display for all programmes which do not have rapid heat-up.

To switch off "rapid heat-up"

Rapid heat-up should be switched off for some items such as pizza, biscuits and small cakes because they will brown too quickly from the top.

To do this:

■ Use the temperature selector button to call up the symbol.

■ Use the "–" button to reduce the temperature to 100 °C.

The arrow next to the symbol will go out.

■ Use the "+" button to re-set the temperature to the setting you want.

"Rapid heat-up" is now switched off for this particular cooking process.

If you want to use "Rapid heat-up" again with this programme you will have to turn the function selector back to "0".

Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in certain instances.

With "**Fan heat**"

– Pre-heat the oven for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.

With **Conventional heating**

– It is necessary to pre-heat the oven for about 20 minutes when using this method where a fairly long cooking time is required and a deep colour and good rise are needed.

"Rapid heat-up" should be switched off when pre-heating the oven when baking pizzas or biscuits and small cakes as the top surface will brown too quickly.

You can set the oven to switch itself off automatically or to switch itself on and off automatically when baking and roasting.

First select the appropriate symbol:

Duration ↦|

Select the ↦| symbol to enter the duration of a cooking programme. Once the time set has elapsed, the oven will switch itself off automatically. The maximum length of time which can be set is 12:00 h.

Start time |↦

Select the |↦ symbol to specify the time you want cooking to start. The oven will start heating up as soon as this time is reached.

End time →|

Select the →| symbol to specify the time you want the oven to switch itself off automatically.

Programming cooking times

Symbols in the clock / timer display

In addition to the ◴ symbol the symbols representing the duration, start and finish time are also displayed constantly if times have been entered for a cooking programme.

If a **cooking programme** is to finish **automatically** after e.g. 1 $^{1}/_{2}$ h , the display will show:

– the duration,

– the ◴ and ↦| symbols.

The triangle ▲ underneath the ↦| symbol indicates that a programme duration is being displayed. The time will count down in the display.

If you want to see the time of day in the display you will have to move the triangle ▲ underneath the ◴ symbol.

To **switch a programme on and off automatically** there are several ways of entering the times:

– Duration ↦| and End time →|

– Start time |→ and duration ↦|

– Start time |→ and End time →|

The time which has not been entered is calculated automatically.
This time can be called up in the display, but not altered.

The display will show the symbols representing times entered e.g. Duration and End time next to the ◴ symbol up until the oven heating switches on:

The triangle ▲ will be underneath the symbol for the last time that was entered.

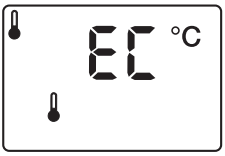
To see the other times entered move the triangle under the respective symbol.

If a programme **has finished** the display will only show the duration ↦| or End time →| .

Using the residual heat, Energy-save function

Shortly before the end of cooking time the oven heating switches off automatically.

The residual heat in the oven is sufficient to complete the cooking process.



"*EC*" will appear in the oven display instead of the actual oven temperature to show that the oven in energy save mode.

The cooling fan continues to run, as does the hot air fan if a "fan" setting had been chosen.

The oven heating will switch on again if:

– the required temperature is altered.

– the cooking time is lengthened significantly.

At the end of cooking time

– an audible tone sounds for approx. 3 seconds.

– the "→I" symbol flashes at the same time.

– the cooling fan will continue running until the temperature in the oven has fallen sufficiently.

Both the audible tone and the flashing symbol can be cancelled by turning the function selector to the "0" position.

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking time has finished. This **reminder** continues for up to an hour.

To check and change an entered time

It is possible to check or change times entered for a cooking process, at any time by calling up the relevant symbol.

To delete a time entered

■ Turn the function selector to "0".

If there is a power cut all data entered will be deleted.

Example

Switching the cooking process off automatically

To switch a programme off automatically a duration has to be entered.

The following example shows the programming for a casserole using Conventional heat at 190 °C for 45 minutes.

- Place the casserole in the oven and close the door.
- Select your cooking function and set

a temperature.

- Call up the ↦| symbol for duration.
- *0:00* appears in the clock / timer

display.

- Enter the duration in Hours:Minutes using the + button.

After entering the data

– the temperature rise can be followed in the display,

– the duration counting down can also be followed in the display, if no other functions are called up.

Once the time set has elapsed, the oven will switch itself off automatically.

Switching on and off automatically

Example:

The time is 9:05. A dish needs 1 $^{1}/_{2}$ h using Fan heat at 160 °C and needs to be ready at 13:15.

- Place the dish in the oven and close the door.
- Select your cooking function and set a temperature.

First enter the **duration** :

- Call up the ↦| symbol for duration. "*0:00*" will appear in the clock / timer display.

- Enter the duration (1 $^{1}/_{2}$ h) in Hours:Minutes.

Now set the **End time** :

- Call up the →| symbol for End time.

The time of day plus the cooking time entered appear in the display (9:05 + 1:30 = 10:35).

- Use the + button to change the end time to 13:15.

Once this setting has been accepted

– the oven heating and cooling fan switch off,

– the ↦| and →| symbols indicate that a programme has been set.

A **start time** (11:45) will show in the display, when you call up the |↦ symbol.

The oven will start heating up at this time and the duration will then be displayed.

Once the time set has elapsed, the oven will switch itself off automatically.

When baking the delay period set should not be too long! Otherwise batter or dough will dry out and the raising agents will lose their effectiveness.

Setting the minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can enter a time up to a maximum of 12 hours.

You can set the minute minder at the same time as another timed programmed, e.g. as a reminder to stir a dish or add seasoning etc.

To enter or change a time:

- Call up the △ symbol.

0:00 appears in the clock / timer display.

- Enter the duration in Hours:Minutes.

The time then counts down in minutes

The △ symbol continues to be visible as a reminder that the minute minder is working.

As long as the △ symbol is selected the minute minder time will be visible counting down in the display.

At the end of the set time

– an audible tone sounds for approx. 3 seconds.

– At the same time the △ symbol flashes for approx. 1 minute.

To cancel the time set for the minute minder:

- Call up the △ symbol.
  Make sure the triangle is flashing underneath the symbol.
- Use the – button to set the minute minder time to "*0:00*".

The following settings are recommended for baking:

– Fan heat
– Intensive baking
– Conventional heat

Bakeware

For the best baking results make sure that you choose bakeware in a **material** suitable for the particular heating system.

Fan heat / Intensive baking

Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven, with the sloping edge of the tray towards the door.

Conventional heat

The following baking tins give an evenly browned result: Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.

Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven. Use one shelf position only.

Fan heat

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st , 2nd and, 4th runners from the bottom

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

Remember to remove the roasting filter from the back wall. Otherwise baking times could be longer and results uneven.

With Fan heat **approx. 20ºC lower baking temperatures** are needed than with Conventional heat. See the baking charts and cookery book supplied with your oven.

Intensive baking

Remember to remove the roasting filter from in the back wall. Otherwise baking times could be longer and results uneven.

This method is particularly useful for:

– dishes that require a moist topping and crisp base like pizza and quiche lorraine, or where the base has not been pre-baked. This function eliminates the need for blind baking.

Place the tin or dish on the baking tray on the **1st runner** from the bottom only. If the base is over cooked use a higher shelf level next time.

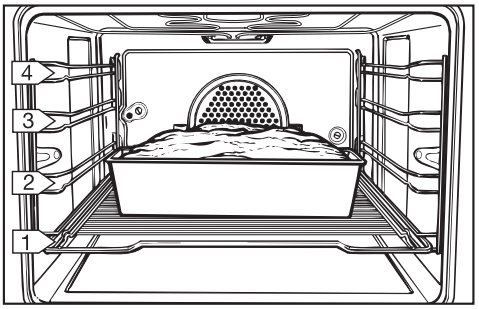
Conventional heat

Only one shelf level should be used for this function. Use the wire rack. If more than one shelf position is needed use Fan heat instead.
This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

Pre-heating the oven is necessary with Conventional heating.

Place tins centrally on the rack on **runner level 1** or **2**.

Tips on baking



Place **rectangular tins** in the oven as shown in the illustration.

Small items of deep frozen food, such as oven chips or potato croquettes can be cooked on the baking tray or in the grill pan. However, larger deep-frozen products such as pizzas should be placed on baking paper directly on the wire rack.
Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would then increase with each subsequent use.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

When baking anything with **a high salt content** (such as pretzels) they must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.

See the Baking Chart and the Cookbook supplied with this oven for suggestions of temperatures, runner heights and times.

For even browning

Do not select a higher temperature than that advised. It is best to select a **middle temperature**. Increasing the temperature may reduce the baking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Use a wire rack for Conventional heat and a baking tray for Fan heat and Intensive baking. The sloping edge of the tray should be placed nearest the door opening.

– Select the **runner height** according to the recipe and the setting chosen.

– Just before the end of baking time test to see if the cake is done.

Insert a metal or wooden skewer into the centre.
If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

When using the oven always remove all accessories, trays and wire racks which are not required. This will help you get the best results and keeps cleaning of trays to a minimum.

Baking chart

	Fan heat		
	Temperature in °C	**rec. runner from bottom**	**Time in mins.**
Creamed mixture			
Madeira cake	150 – 170	1	50 – 60
Rich fruit cake	–	–	–
Victoria sandwich (tin)	160 – 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 – 30
Date and walnut cake	–	–	–
Cookies	150 – 170	1, 3	15 – 20
Small cakes [1) 3)]	150 – 170	1, 2, 4	20 – 25
Whisked mixture			
Souffle [1) 3)]	180 – 190	2	25 – 30
Flan base [1) 3)]	160 – 180	1	20 – 25
Swiss roll [1) 3)]	160 – 180	1	20 – 25
Rubbed-in mixture			
Sweet pastry base	150 – 170	1	20 – 25
Scones	200 – 210	1, 3	20 – 25
Crumble	170	1	30 – 35
Teabread [1)]	160 – 180	1	60 – 115
Shortbread	160	1	20
Apple pie [1)]	150 – 170	1	55 – 75
Savoury pastry [2)]	190 – 210	1	25 – 35
Savoury quiche	–	–	–
Pear and almond flan	–	–	–
Baked cheesecake	–	–	–
Yeast mixtures			
Wholemeal rolls	–	–	–
Lardy cake	–	–	–
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread [1)]	190 – 210	1	60 – 70
Pizza (tray) [1) 3)]	170 – 190	1	40 – 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry [1) 3)]			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry [1)]	170 – 190	1, 3	20 – 25
Meringues [1)]			
Macaroons	120 – 140	1, 2, 4	30 – 50
Meringues	60 – 70	1	3 – 4 hours

1) Pre-heat the oven when using Conventional heat.
2) Pre-heat the oven when using Fan Heat and Conventional heat.
3) Switch off "rapid heat-up".

Baking chart

Conventional heat			Intensive baking		
Temperature in °C	**rec. runner from bottom**	**Time in mins.**	**Temperature in °C**	**rec. runner from bottom**	**Time in mins.**
160 – 180	2	50 – 60	–	–	–
130 – 150	2	100 – 140	–	–	–
–	–	–	–	–	–
–	–	–	–	–	–
160	2	105 – 120	–		–
–	–	–	–	–	–
180 – 200	2	12 – 15	–	–	–
190	2	20 – 25	–	–	–
180 – 200	2	15 – 20	–	–	–
190 – 210	2 or 3	15 – 20	–	–	–
180 – 200	2 or 3	15 – 20	–	–	–
200 – 210	2 or 3	20 – 25	–	–	–
170 – 180	2 or 3	30 – 35	–	–	–
160 – 180	2	60 – 115	–	–	–
–	–	–	–	–	–
180 – 200	1	55 – 75	–	–	–
230 – 250	2 or 3	25 – 35	–	–	–
–	–	–	170 – 190	1	20 – 25
–	–	–	160 – 170	1	25 – 30
–	–	–	150 – 160	1	60
200 – 220	2 or 3	20 – 25	–	–	–
200 – 220	2	25 – 35	–	–	–
170 – 190	2 or 3	45 – 65	–	–	–
190 – 210	2 or 3	40 – 50	–	–	–
210 – 230	2 or 3	60 – 70	–	–	–
190 – 210	2 or 3	40 – 50	170 – 190	1	20 – 25
170 – 190	2 or 3	20 – 25	–	–	–
190 – 210	2 or 3	25 – 35	–	–	–
200 – 220	2 or 3	15 – 20	–	–	–
130 – 150	2	30 – 50	–	–	–
–	–	–	–	–	–

The information given in this chart is intended only as a guide.
See the cook book supplied with your oven for further details.

Roasting

If roasting with Roastamatic do not pre-heat the oven. Place the meat into a cold oven.

Make sure you have fitted the roasting filter on the back wall.

Splashes of fat can leave marks in the grill pan which cannot be removed afterwards. These marks do not affect its performance!

– Roasting with the Roastamatic function . The Infra-red full grill and the fan work together to seal the meat and give succulent results with a crispy finish. On the whole, splashes are avoided and the oven interior walls stay relatively clean.

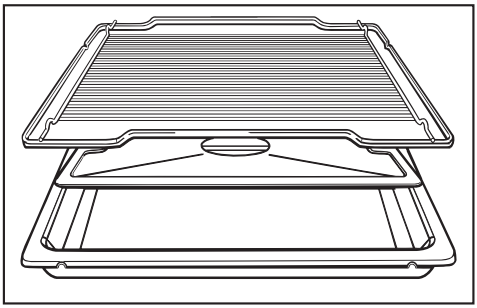
– You can also roast with Fan heat . Select a temperature of 230 °C and then when this temperature is reached, reduce the temperature to the recommended oven temperature for the remainder of the cooking time.

– Always defrost meat before cooking. Never cook from frozen.

– If adding salt to meat, only do so shortly before roasting to prevent the meat losing its juices.

– Since there is no need to baste when roasting with the Roastamatic function , salt and seasoning should be rubbed into the meat before roasting. Adding a little oil makes it easier to rub dry herbs into the meat.

– Place the anti-splash insert, if you have one, and the wire rack in the grill pan and then place the meat onto the wire rack. This enables the meat to brown on all sides and the pan catches the juices.



– For braising, meat can be placed in a roasting dish or directly in the grill pan.

– Always place the meat in the centre of the oven. Very tall joints and large poultry should be placed on the lowest shelf level.

– If browning is not sufficient from runner level 1 use a higher level next time.

- The traditional British method of calculating roasting time is to allow 15 to 20 minutes to the lb., according to the type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result. Alternatively, roasting time can be calculated by the height of the joint. Calculate approx. 10-12 minutes per centimeter height of meat.
- Meat which has been stored at a very low temperature will need a longer roasting time than that given in the chart.
- If the overall cooking time is quite long and if vegetables, such as onions, tomatoes, carrots etc. are to be added to the roast, we recommend that you do not add these until more than half-way through the cooking time. Otherwise they can become too dark and give the gravy a bitter taste.
- If a recipe calls for broth, stock or water to be added (e.g. half-way through cooking time), this should always be heated first before adding to the roast.
- Allow a standing time of approx. 10 minutes after the end of cooking so that the meat juices are evenly distributed.

Roasting with the Roast Probe

Using the roast probe enables the roasting process to be monitored simply and reliably.

The tip of the probe measures the **core temperature** at the centre of the meat continuously.
When the pre-selected core temperature is reached, the oven heating is automatically switched off.

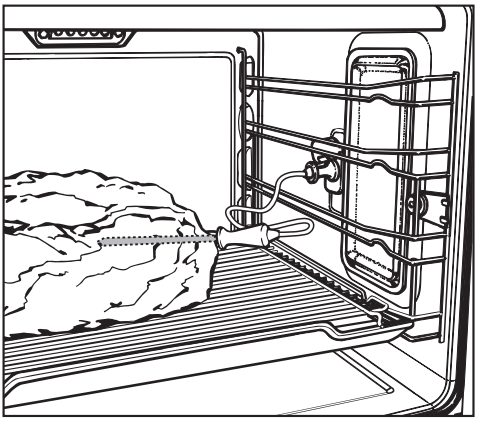
Use the Roastamatic setting for roasting with the roast probe.

Ensure that the roasting filter is fitted on the back wall of the oven when roasting on the rack or in an open dish.

Using the roast probe

When using the roast probe, it is important to follow the steps below in the order they are given.

❶ Prepare the meat in the usual way.



❷ Insert the probe into the meat until the tip of the probe reaches the centre of the meat.

Please note:

You can place the meat in a pot or on the roasting set-up (rack/grill pan with anti-splash insert).
Roasting bags or aluminium foil may also be used, but only when left open at the ends. Insert the probe through the foil or bag into the centre of the meat.

If fat or bone come into contact with the probe, this can lead to the oven being switched off too early. Therefore:

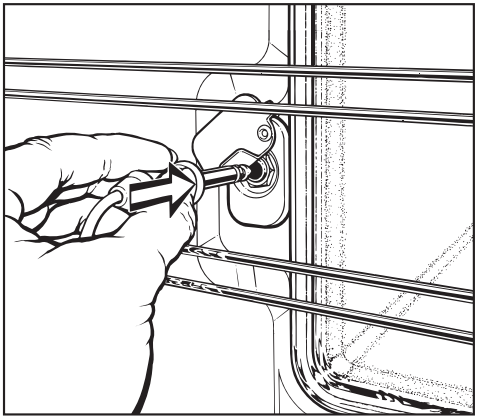
– do not let the probe touch any bones.

– do not insert it into a particularly fatty area of the meat.

If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

The roast probe should not be used for poultry or game birds as these contain a lot of bone.

❸ Place the food in the oven.

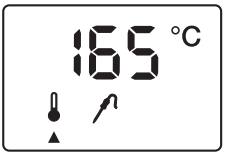


❹ Insert the plug of the roast probe into the socket until you feel it engage.

❺ Close the door.

❻ Turn the function selector to the Roastamatic function.

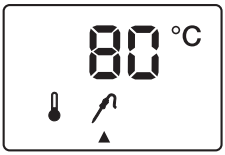
The suggested recommended oven temperature of 165 °C and the symbol will appear in the display.



❼ Enter the required oven temperature whilst the triangle ▲ is flashing underneath the symbol.

To alter the core temperature, the oven door must be closed.

After setting an oven temperature **a suggested core temperature** of 80 °C will appear in the display.



If you want to change the **suggested core temperature**

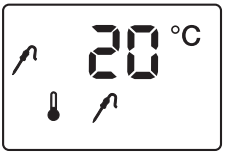
❽ use the temperature selector button to call up the symbol.

❾ and, whilst the triangle ▲ is flashing underneath the symbol, use the "+" or "-" button to set the core temperature you require.

The core temperature can be changed within a range of 40 °C to 99 °C.
The core temperature required will depend on what is being roasted. See the Roasting chart for suggested temperatures.

Once you have entered both an oven and core temperature

– the oven will start heating up.



– the **actual core temperature** will then appear in the oven display, N.B. The lowest temperature that can be displayed is 20°C, so this will also be shown until the roast probe registers a temperature higher than 20°C.

As soon as the core temperature selected has been reached

– an audible tone sounds for approx. 3 seconds.

– the symbol and the core temperature will flash in the display.

– the cooling fan will continue running until the temperature in the oven has fallen sufficiently.

Both the audible tone and the flashing symbol can be cancelled by turning the function selector to the "0" position.

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking time has finished. This **reminder** continues for up to an hour.

Important notes:

The clock / timer function can be used to delay the start of the cooking process.
To do this enter the required temperatures and then call up the ↦ symbol in the clock / timer display and set the required start time.

When finished, cover the meat with aluminium foil and allow to stand for approx. 10 minutes. During this time the core temperature rises another 5 – 10°C.

If the temperature probe is left in the food at the end of the cooking process, the oven display will show the core temperature first rising and then sinking.

You may need to insert the probe in a different place and start again:

– if the cut of meat was too large (3 kg or more) for the probe to be inserted right to the centre.

– if the meat is not sufficiently roasted when the set temperature is reached.

The **time** taken to roast meat by temperature using the probe is similar to that when cooking by time.

	Roastamatic Temperature	Roast Probe Temperature °C			
Meat	**Oven Temperature**	**Rare**	**Medium**	**Well Done**	**Time**
Beef	180 °C	60 – 65	65 – 75	75 – 80	20 minutes per 450g/1lb plus 25 minutes
Pork	185 °C	–	–	80 – 85	30 minutes per 450g/1lb plus 35 minutes
Lamb	180 °C	–	–	75 – 80	25 minutes per 450g/1lb plus 30 minutes
Veal	180 °C	–	–	72 – 80	35 minutes per 450g/1lb plus 30 minutes
Chicken	180 °C	–	–	–	20 minutes per 450g/1lb plus 20 minutes
Turkey	160 °C	–	–	–	20 minutes per 450g/1lb plus 20 minutes
Duck	190 °C	–	–	–	1hour – 1hour 30 minutes

– 2.25lb = 1kg

– If cooking a stuffed joint, allow an extra 10 minutes per 450/1lb

– If covering with foil allow an extra 25 – 30 minutes

– Use the middle shelf position

Defrosting

You can also use the oven for defrosting.

■ Turn the function selector to **Defrost** .

Set a max. temperature 50 °C.

For defrosting meat and delicate foods, such as gateaux, do not set a temperature. The fan on the rear wall will then circulate cool air (at room temperature) around the oven.

Please note the following

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.

– When defrosting poultry put it on the rack over the grill pan to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella!

– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting. Fish, on the other hand, can be cooked without being fully defrosted.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is an estimate only.

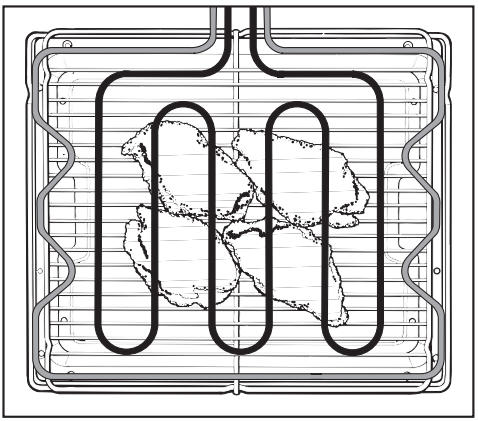
Chicken, 800 g . . . . . 90 – 120 min.
Meat, 500 g . . . . . 60 -90 min.
Meat, 1,000 g. . . . . 90 -120 min.
Sausages, 500 g . . . . . 30 – 50 min.
Fish,1000 g . . . . . 60 -90 min.
Strawberries, 300 g . . . . . 30 – 40 min.
Cake, 500 g . . . . . 20 – 30 min.
Bread, 500 g . . . . . 30 – 40 min.

Do not refreeze food once it has been thawed.

Pre-heat the grill for at least 5 minutes and grill with the oven door closed.
If you grill with the door open the hot air will escape from the oven and not get cooled by the cooling fan.
Control elements on the oven could get hot. Danger of burning!
The grill is thermostatically controlled, and at time during grill the element will not glow red. This is normal.
Put the roasting filter on the back wall of the oven when grilling.

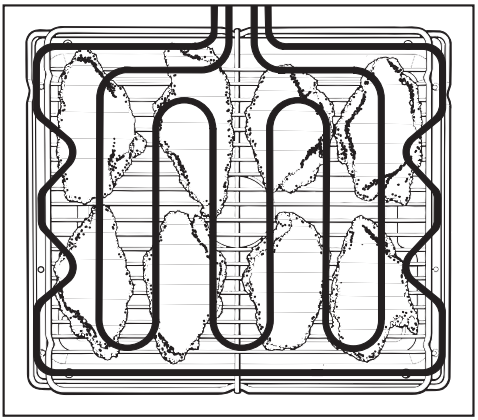
Grill settings

Economy grill



For grilling thin cuts and for browning food. The inner part of the upper heating element acts as the grill.

Infra-red full grill



For grilling large quantities of thin cuts and for browning food in large dishes. The whole of the grill element is switched on.

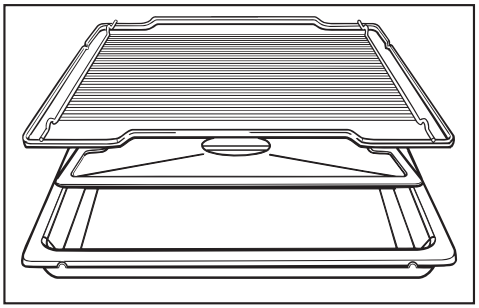
Preparing food for grilling

Clean, wipe and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the rack on the grill pan and use the anti-splash tray if you have one (see "Optional accessories").
- Place the food on the rack.
- Select the required grill setting.
- Set the temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place the grill pan under the grill and shut the door.

  For thin cuts use
  runner level 3 or 4

  For thickers cuts use
  runner level 2 or 3
- Most items should be turned half way through cooking.

Temperature

For thin cuts of meat
(e. g. chops or steak) . . . . . 275 °C

For grilling larger items,
(e. g. rolled meat, poultry) . . . . . 240 °C

See the grill chart for more information.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Grilling time

– Flat pieces of fish and meat usually need 6 –- 8 minutes per side depending on their texture.

– Use the Roastamatic function for thicker cuts.

Tips on grilling

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

– If there is very little resistance to the pressure of the spoon, it is still red on the inside (“rare”).

– If there is some resistance the inside will be pink (“medium”).

– If there is great resistance, it is throughly cooked through (“well done”).

Pre-heat the grill for at least 5 minutes with the door shut before grilling.

Food to be grilled	Recommended runner level	Economy grill / Infra-red full grill	
		Temperature setting	Grilling time in min. 1)
Steak	3 or 4	275 °C	10 – 16
Kebabs / mixed grill	3	240 °C	25 – 30
Chicken kebabs	3	240 °C	20 – 25
Cutlets	3 or 4	275 °C	12 – 18
Liver	3 or 4	275 °C	8 – 12
Burgers 2)	3 or 4	275 °C	14 – 20
Sausages	3 or 4	275 °C	6 – 10
Fish fillet 2)	3 or 4	275 °C	12 – 16
Trout 2)	3 or 4	275 °C	16 – 20
Toast	3 or 4	275 °C	2 – 4
Open toasted sandwich	3 or 4	275 °C	7 – 9
Tomatoes	3 or 4	275 °C	6 – 8
Peaches	2 or 3	275 °C	6 – 8

1) Turn half way through the grilling time.
2) Also suitable for cooking with the Roastamatic function at 165° C ,
- increase the cooking time by about 5 - 10 minutes.

Use the roasting filter when grilling.

The information given in this chart is intended only as a guide. See the cookbook supplied with your oven for further details.

Appliance front and control panel

- All external surfaces and controls can be cleaned using warm water with a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

Glass fronts

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– oven sprays.

Clean the door handle and the control elements regularly, preferably after each use.
This will help grease and other deposits adhering to surfaces and becoming difficult to remove.

Aluminium fronts

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if soiling is left on them for too long. Remove any soiling straight away.

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– stainless steel cleaners,

– cleaning agents containing descaling agents,

– dishwasher detergent,

– oven sprays.

Stainless steel fronts

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel, or with the Miele E-Cloth.

To help prevent re-soiling, a proprietary conditioning agent for stainless steel can also be used. Apply sparingly with an even pressure following the direction of the grain.

The appliance front is susceptible to scratches and abrasion.

Avoid:

– cleaning agents containing soda, acids or chlorides,
– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove soiling straight away.

The appliance controls are susceptible to scratches and abrasion.

Avoid:

– cleaning agents containing soda, acids or chlorides,
– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
– stainless steel cleaners,
– oven sprays.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

If cleaned in the dishwasher results are better if it is placed horizontally in the basket.
Some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Roast probe

This should be wiped clean with a damp cloth only.

Do not put the roast probe into water, or clean it in the dishwasher.

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the following are all treated with PerfectClean enamelling.
- Oven interior
- Runners
- Wire rack
- Baking tray
- Grill pan.

This surface has **very good anti-stick properties** and is **much easier to keep clean** than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following **notes on cleaning and care** should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Allow the oven and accessories to cool down before cleaning. Danger of burning.

Normal soiling

Normal soiling should be cleaned as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing up liquid.
The longer soiling is left the harder it will be to remove.

Stubborn soiling

Stubborn soiling, e.g. from roasting may need to be soaked first with a damp sponge to loosen it.
If necessary a non-stick scourer or a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

For **optimum performance of PerfectClean enamel** it is important to clean the oven and accessories after each use.
The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is allowed to build up.
In extreme cases cleaning may become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- wire wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray must not be used,
- PerfectClean enamelled items must not be washed in a dish washer.

Should the PerfectClean surface be damaged by any of the above measures not having been heeded, it will still retain the anti-stick qualities of standard enamel and be as easy to keep clean as standard enamel.

Please note the following

– Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. If the oven is still hot be careful not to burn yourself!

– Spilt fruit juices may cause lasting discolouration to the surfaces. Splashes of fat can leave marks on the grill pan which cannot be removed afterwards. This discolouration is permanent but will not affect the efficiency of the enamel. Clean these following the instructions given above but do not try and use force to remove them!

Catalytic enamel surfaces

The back panel, side liners (if fitted) and the roof liner are coated with **catalytic enamel**.

Catalytic enamel has very good self-cleaning properties.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven.

When catalytic enamel is heated to temperatures above 200 °C, oil and grease deposits are removed automatically. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult, and in extreme cases impossible.

The following may damage catalytic enamel
- abrasive cleaning agents,
- hard brushes or abrasive sponges,
- oven sprays.

Do not use oven sprays on catalytic enamelled surfaces because the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Cleaning catalytic liners by hand

Allow the oven and accessories to cool down before cleaning. Danger of burning!

- The catalytic back panel, side liners (if fitted) and roof liner should be wiped clean after each use using a solution of hot water with a little washing up liquid applied with a soft nylon brush. Rinse thoroughly and set the oven to a low temperature to dry the oven out.

If heavy soiling is apparent the liners can be removed and soaked in a solution of biological laundry detergent and water. Rinse with clean water and dry thoroughly before replacing them.

Cleaning catalytic liners by using high oven temperatures

Heating the oven to a high temperature will help remove soiling caused by oil and grease splashes from the catalytic surfaces.

Before cleaning the catalytic liners using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise the high temperatures can cause deposits on PerfectClean surfaces to bake on harder and become impossible to remove.

- Take all accessories out of the oven.
- Select Fan heat.
- Select the highest temperature setting.

Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

The timer can also be used to set the finish time (see "Switching off automatically").

Note that deposits of spices, syrups and similar substances are not removed by the catalytic cleaning. These should be removed by hand whilst still fresh using a mild solution of hot water and washing up liquid applied with a soft sponge or brush.

Should the catalytic liners become ineffective through improper use or heavy soiling, replacements can be obtained from your dealer or the Miele Spare Parts dept.

Oven interior

To make cleaning easier you can

– remove the oven door,

– dismantle the oven door,

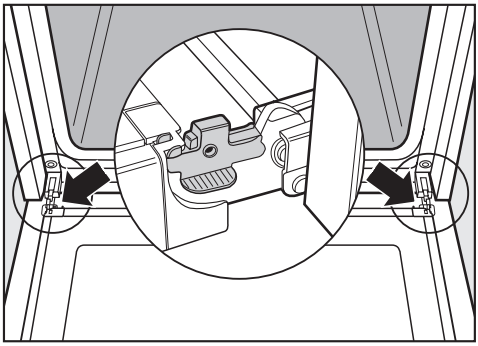
– take out the runners,

– lower the top heating element,

– and take out the back panel, side liners (if fitted) and roof liner.

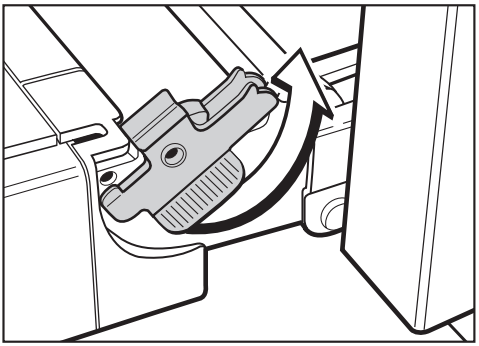
To remove the oven door

The oven door is connected to the oven by hinges.



Before removing the door the locking clamps on both hinges have to be released.

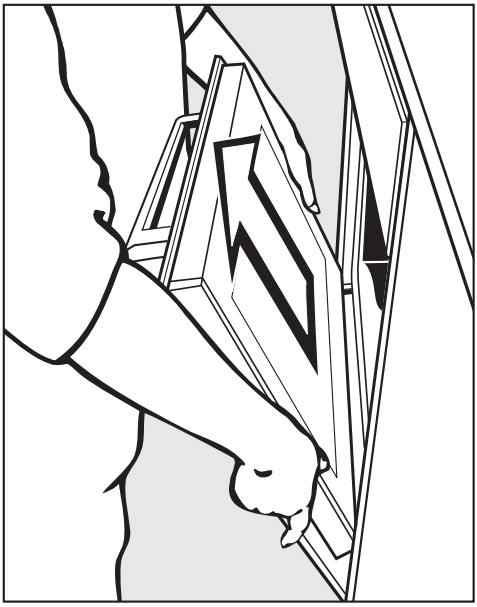
■ Open the door fully.



■ To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.

■ Then lift the door upwards as far as it will go.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close and damage the appliance. Danger of injury.



- Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break.

Make sure that you lift the door off equally on both sides.

To dismantle the oven door

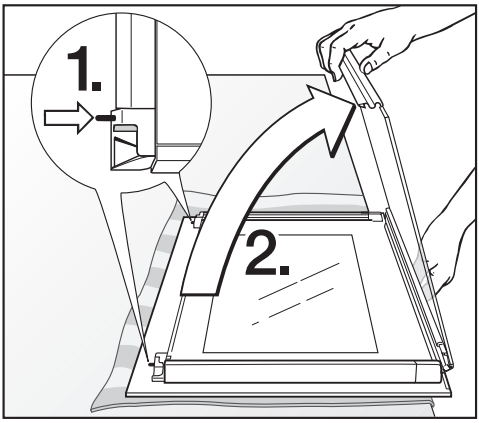
The oven door has seals on all sides to protect it.

In the rare event that condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Do not use scouring agents, hard sponges or brushes to clean the glass panes.
These could damage the surface.

Do not use an oven spray. This would damage the surface of the aluminium surrounds.

- Always remove the oven door before dismantling it.
- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched.
  The door handle should line up with the edge of the table. Make sure the glass lies flat to protect it from damage during cleaning.

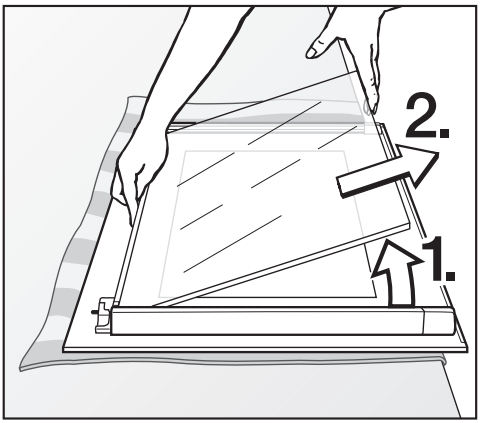


- Press the pins near the hinge guides on both sides of the door in (1) to release the inner glass pane from its retainers.
  The inner pane will automatically lift upwards.
  Lift up the inner glass pane (2) and release it from the aluminium guides on the outer pane.

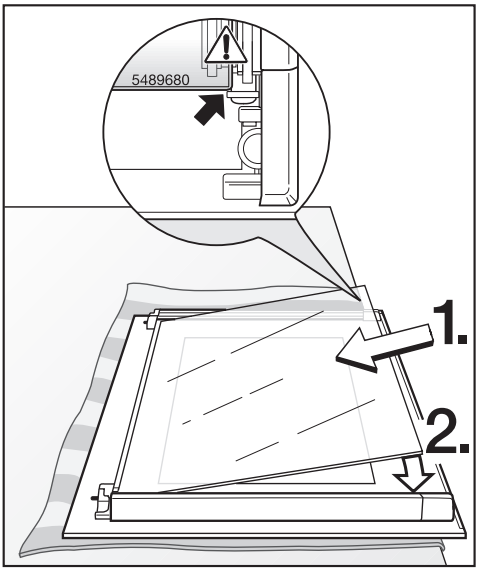
The aluminium guides on the outer and inner glass panes are bonded to the glass and cannot be removed.

Depending on model the oven door is fitted with two or three glass panes.

On **oven doors with three panes** the middle pane can also be taken out.



- Lift this pane up slightly before removing it.
- The individual panes can then be cleaned.
  Handle them very carefully to avoid the risk of breakage.
- Put the door back together again.

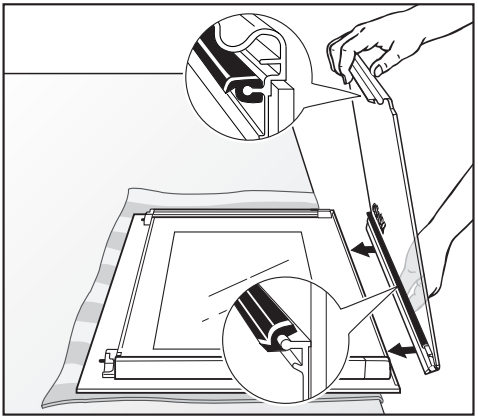


■ Refit the middle pane (depending on model).

See exploded view on illustration.

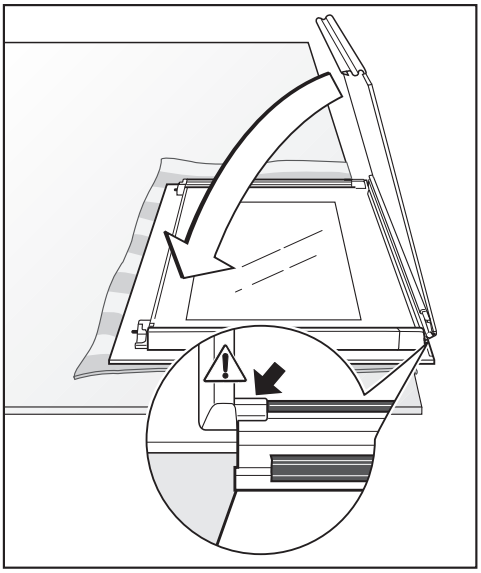
– The panes have a different coating on each side.
The printed number must be legible. This ensures that the side with a heat reflective coating faces into the oven compartment.

– The pane must sit evenly on the seal and not on the screw heads in the aluminium guides.



■ When replacing the inner pane make sure that the aluminium guide and handle face upwards.

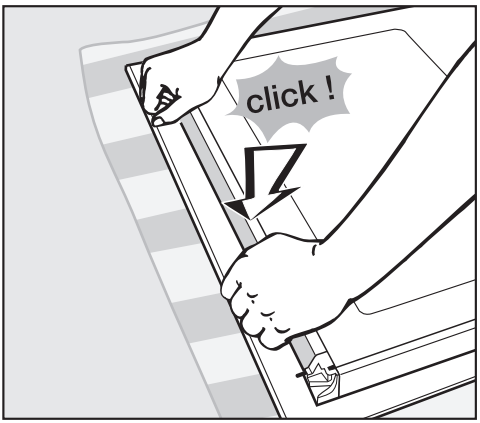
If the seals on the inner pane have loosened during cleaning you will have to push them back into the guides making sure that the profiled part of the seal faces inwards (see exploded view on illustration).



- Hook the inner glass pane into the aluminium guides on the outer pane and lower into position.
  When lowering the inner pane make sure it does not come out of its fixings.

After lowering it into position the inner pane has to be pushed back into its retainers.

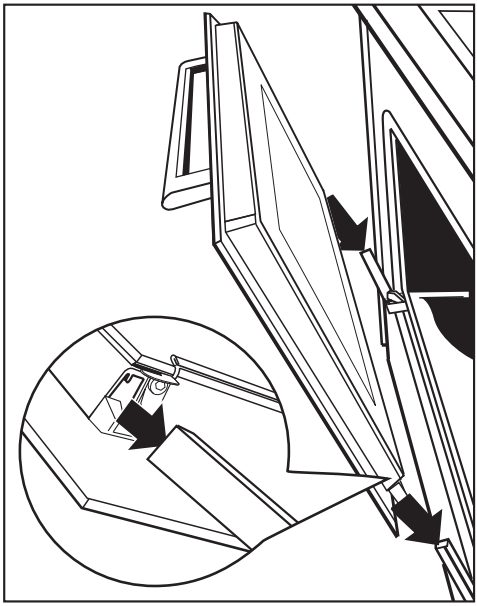
This is easier to do if you push one side into its retainer first and then do the other side.



- Finally using the ball of your hand press down on the aluminium trim on the inner pane to make sure it goes back into position. You will hear a very clear "click" when doing this. The retaining pins are pushed back out when you do this.

Before putting the door back on make sure that the inner pane is sitting correctly in its retainers and that it cannot come loose and get damaged.

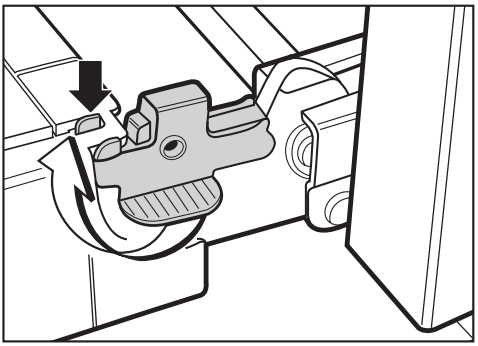
To refit the door



■ Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

■ Open the door fully.

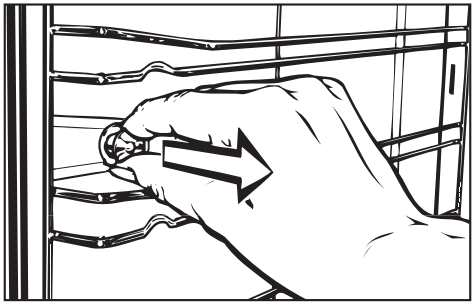


■ Flip both locking clamps back up to lock them. Turn them as far as they will go into a horizontal position. Make sure that the notches on the locking clamps hook ito the slots on the door as illustrated.

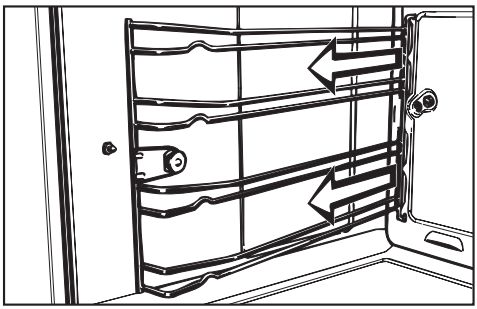
It is essential that the locking clamps are locked securely when the door is re-fitted after cleaning. Otherwise the door could work loose from the hinges and this could result in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning!



■ Pull on the fixing knob to release it.



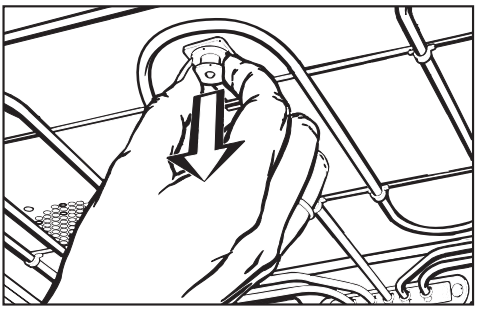
■ Remove the runners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

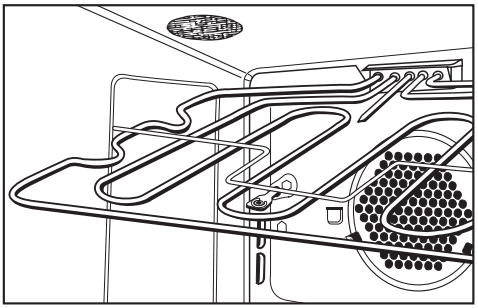
To lower the upper heating element

Make sure the oven heating elements are switched off and cool. Danger of burning!

■ Remove the runners.



■ Release the fixing knob.



■ Gently lower the element.

Do not use force to lower the element as this can cause it to break.

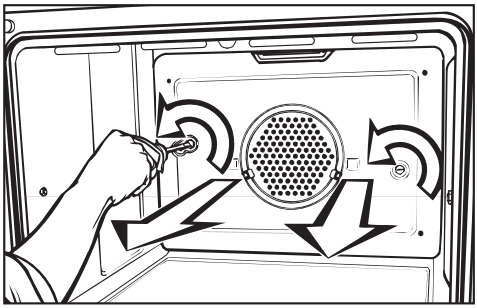
To take out the back panel, side liners (if fitted) and roof liner

Make sure the oven heating elements are switched off and cool. Danger of burning!

These catalytic liners can be removed for cleaning if necessary.

– Back panel

- Remove the runners.



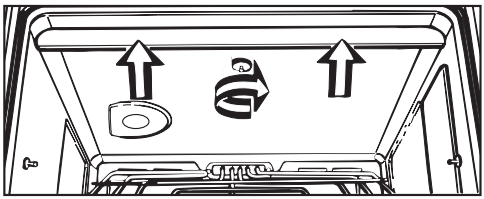
- Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. Danger of injury!

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

– Roof liner

- Remove the runners.
- Lower the top heating element.



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

– Side liners

(if fitted)

- Remove the runners.
- Lift the side liners up slightly before removing them.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons to ensure safety.
Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

Some minor problems can be corrected without contacting the Service Department.

What to do if .

. . . the oven does not heat up

Check whether,

- the safety lock has been activated (key symbol "0-o" is lit up in the oven display)
- the mains fuse has blown. Contact a qualified electrician or the Service Department.
- DEM appears briefly in the display when the function selector is turned to the "0" position.

The oven is set to the showroom demo programme. In this setting you can select a programme as normal but the oven will not heat up.

To deactivate the showroom demo programme:

– Press the temperature and clock / timer selector buttons at the same time until DEM appears in the oven display.
– Then press the – button under the oven display and three horizontal bars will appear.

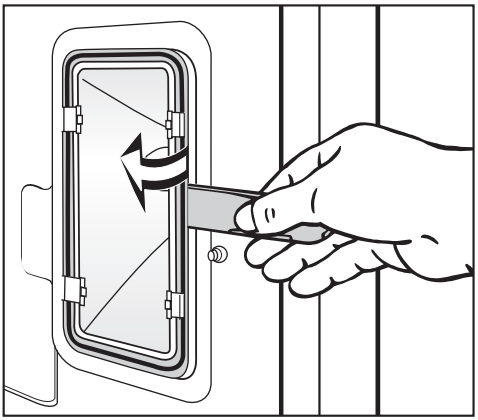
The showroom demo programme has now been deactivated. The oven can be used again as normal.

. . the heating works, but not the oven lighting

The halogen lamp needs replacing.

To change the lamp:

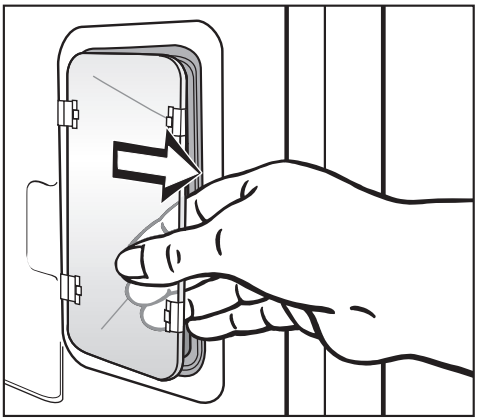
- Disconnect the appliance from the electricity supply.
  Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.
- Remove the runners and side liners (if fitted).
- Cover the floor of the oven with a towel to protect the enamelling just in case the lamp cover is dropped.



- Use the lever to release the lamp cover from its frame.

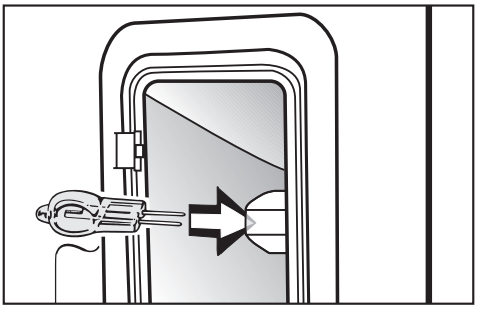
The glass cover is held in position by two metal brackets which are secured to the reflector.

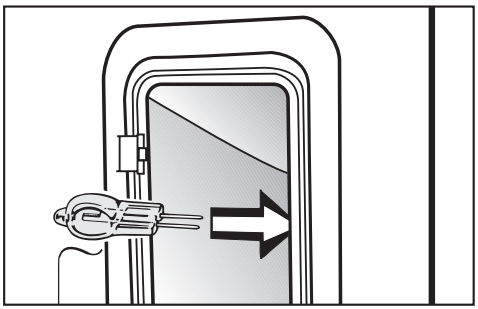
Do not push the metal brackets to the sides, as this would damage both the brackets and the reflector. It might also make it difficult to push the glass cover back into its frame again.



- Pull the glass cover out of the rear metal brackets.

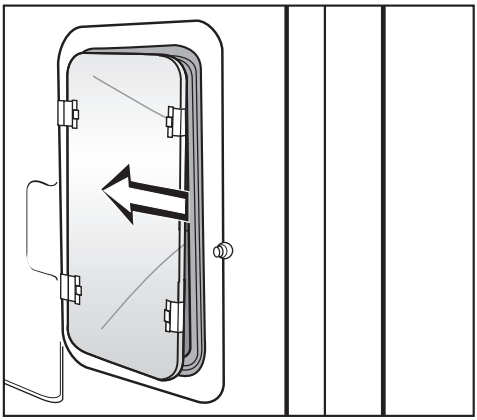
On some models the halogen lamp cover will come out together with the glass cover.



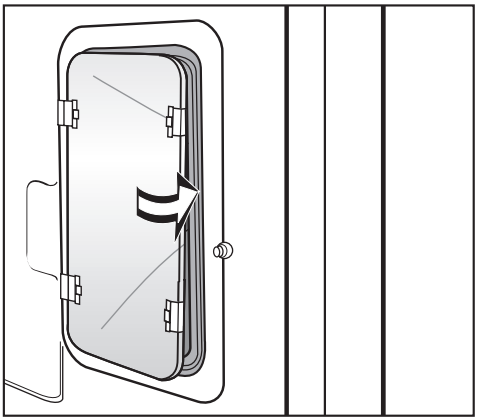


- Pull the defective halogen lamp out and replace it with a new one, making sure it goes into its socket horizontally.
  When purchasing a new lamp it is a good idea to take the old one with you to make sure you get the correct replacement (12 V, 20 W, heat resistant to 300 °C, G4 fitting, Osram, Type 64428).

Do not touch the surface directly when changing the lamp as grease particles from your fingers will adhere to the surface and damage the lamp. Please follow the manufacturer's instructions.



- Push the glass cover back into the metal clamps with the cut out edge towards the rear.



- Push the glass cover into its frame at the front.
- Replace the runners (and side liners if fitted).

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

. . . there is a distinctive smell of food when using the oven

Check the position of the lever for switching on the catalyser. If it is at the "0" position the catalyser is switched off.

To switch the catalyser on, please push the lever over to the right to position "I".

. . . a noise can be heard after baking, roasting or grilling

This is not a fault.
The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically.
The temperature will fall faster with the oven door partially or fully open.

. . . cakes and biscuits are not cooked properly

Check whether:
- The correct temperature was set.
- There has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- The roasting filter was left on the back wall when baking with Fan heat or Intensive baking . If this was the case baking times would need to be lengthened by approx. 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If browning is very uneven, check:

With **Fan heat** :

– whether the temperature was set too high,

– whether the roasting filter was in place,

– whether the correct runner height was used,

– whether the sloping edge of the tray was at the front.

With **Conventional heating** :

– the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,

– whether the correct runner height was used,

– whether the wir rack was used.

. . . spots like rust appear on catalytic liners

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. These residues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of hot water and washing up liquid applied with a soft brush.

. . . there has been a power cut and "12:00" and the triangle ▲ are flashing underneath the symbol

All pre-set times are deleted as a result of the power failure.

■ Enter the time of day again, and any other pre-set data.

. . . "F" and a number appear in the oven display

This combination indicates a fault.

– "F54": the roast probe is defective. Remove the probe from its socket and the message will disappear.

– "F55": the oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the oven function selected.

  The oven can be used again immediately by simply turning the oven function selector to "0" and then entering the process again.

– If **any other fault message** appears in the display, you should call the Service Dept.

After sales service

In the event of any faults which you cannot remedy yourself, please contact your supplier or the Miele Service Department.

The address of the nearest Service Department is given on the back page.

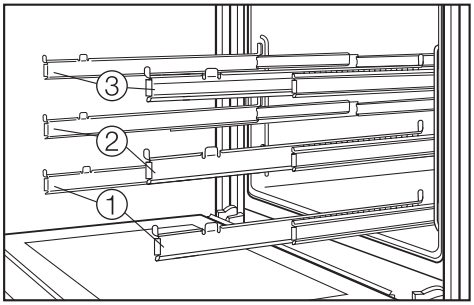
Please note that telephone calls may be monitored or recorded to improve our service.

When contacting the Service Department, please quote the model and serial number of your appliance.

These are shown on the data plate, visible below the oven interior, with the door fully open.

The following accessories may come as standard with some models. They are also available at extra cost from your Dealer or the Miele Spare Parts Dept.

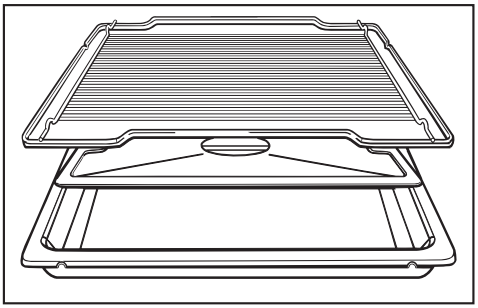
Telescopic runners



The telescopic runners provide three shelf levels.

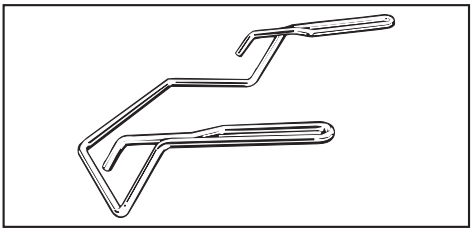
Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

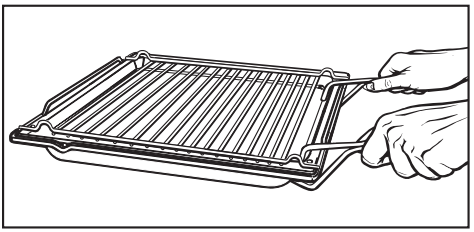
Anti-splash tray



The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle

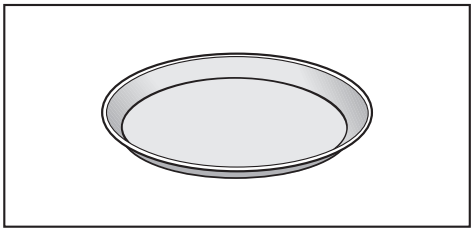




The handle makes it easier to take baking trays, grill pan and rack out of the oven, or to put them into it.

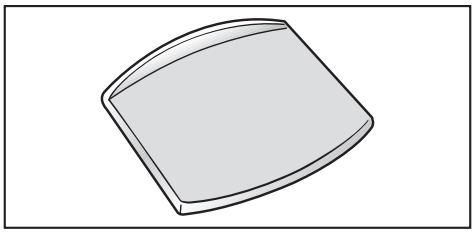
Optional accessories

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone

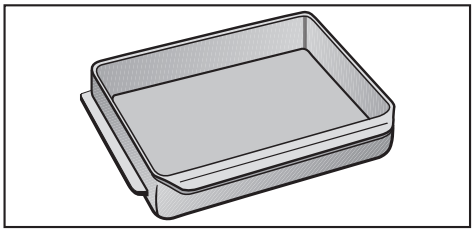


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Gourmet oven dish



The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches to prevent it being pulled out too far.
It has a special protective anti-stick coating.

It is available either 22 or 35 cm deep. A lid is available separately.

Catalytic side liners

These are fitted behind the runners in the sides of the oven and help keep the oven walls clean.

When ordering please state the model number of your oven and whether it is fitted with side runners or telescopic runners.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

The appliance must only be operated when built-in to ensure that all electrical components are shielded. Live parts must not be exposed.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

Connection of this appliance and the combination appliance (where applicable) should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

The voltage, rated load and fusing are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply.

Please quote these data, and the model and serial number when contacting the Miele Service dept.

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply using a suitable 3-core cable.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

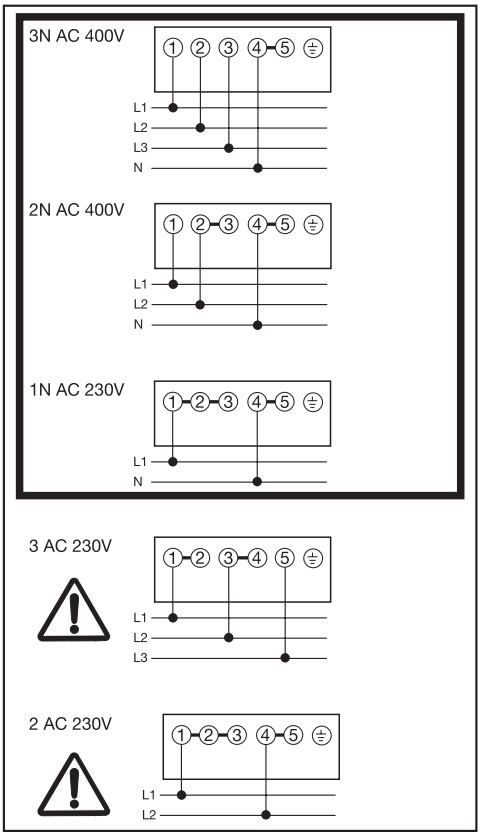
In other countries check these details with your supplier.

WARNING

THIS APPLIANCE MUST BE EARTHED

Electrical connection UK

Connection diagram



N.B: In the UK this appliance is supplied single phase only.

The demo mode is designed for use by dealers in showrooms.

When activated the oven can be operated without the heating elements coming on.

To activate Demo mode

The programme selector must be at "0".

- Press the temperature and clock / timer buttons at the same time until three horizontal bars appear in the display ---.
- Press the "+" button under the oven display repeatedly until the letters "DEM" appear in the display.

As soon as the display goes out the oven is set to the showroom demo programme.

You can tell that the oven in demo mode because DEM will appear briefly in the display when the function selector is turned to the "0" position.

To deactivate the demo mode

To deactivate the showroom demo programme:

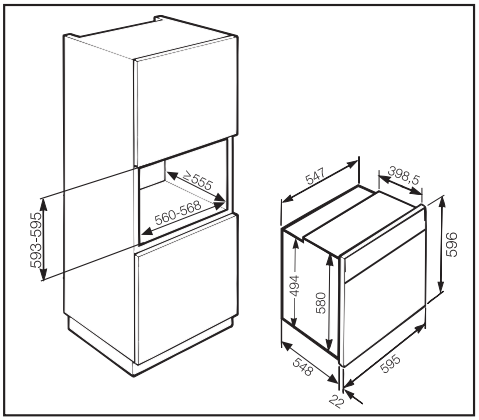
- Press the temperature and clock / timer buttons at the same time until DEM appears in the oven display.
- Then press the "–" button under the oven display and three horizontal bars --- will appear.

The demo mode has been deactivated when the display goes out.

The oven can be used again as normal.

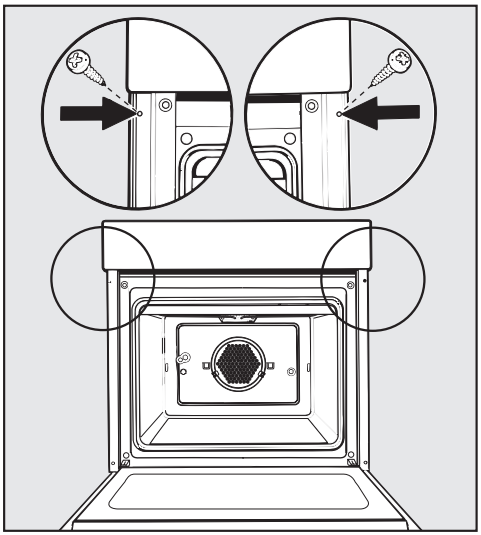
B 5.64-2 UT / B 8664-2 UT

Important: Do not fit insulation in the housing unit. This would hinder the intake of air to the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.

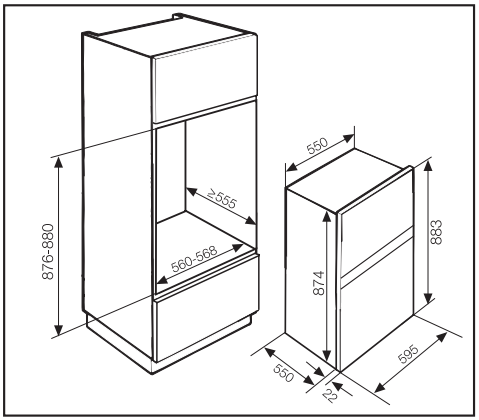


- Open the oven door and using the screws supplied secure the oven to the side walls of the housing unit through the holes in the oven trim.

The oven must be built in to be operated.

BML 5.64-2 UT / BML 8664-2 UT

Important: Do not fit insulation in the housing unit. This would hinder the intake of air to the appliance.



Turn off the mains electricity supply to the isolator.

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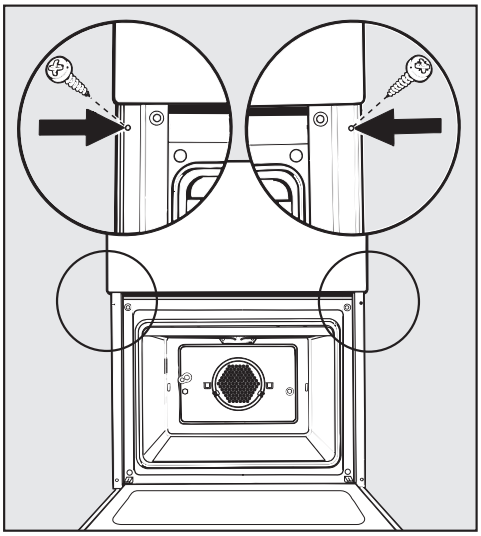


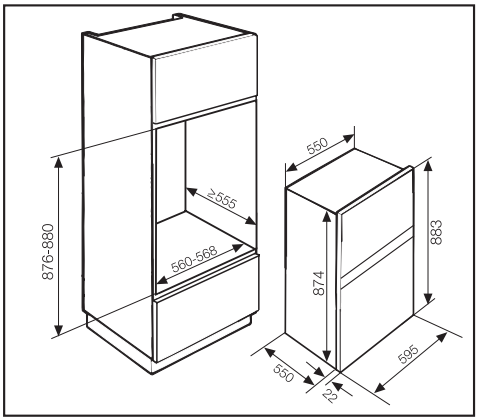
- Open the oven door and using the screws supplied secure the oven to the side walls of the housing unit through the holes in the oven trim.

The oven must be built in to be operated.

BDGL 5.64-2 UT / BDGL 8664-2 UT / BDGL 5.64-3 UT / BDGL 8664-3 UT

Important: Do not fit insulation in the housing unit. This would hinder the intake of air to the appliance.

See dimensions above for building in niche dimensions of the combination BDGL appliance.



Follow the separate installation instructions supplied with the steam oven.

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